

DINNER

\$60 PER PERSON
INCLUDES GLASS OF PROSECCO

FIRST COURSE

Foie Gras Mousse Tartine

Chicken liver, caramelized figs, honey

Red Snapper Crudo

Pickled habañero, soy watermelon, cucumber and apple compote

SECOND COURSE

Miso Cod

Pickled turnip, braised daikon radish

Roasted Pousson

Garlic polenta, chicken au jus, mâche

Carbonara

Bacon, egg, scallion, parmesan, black pepper

THIRD COURSE

Spicy Pots de Creme

Chocolate, guajillo chili, cinnamon cream

Blood Orange Pavlova

Blood orange curd, Greek yogurt semifreddo

WINE SPECIALS

Villa Sandi Prosecco NV \$8/\$30

Treviso, Italy

Salasar Crémant de Limoux Brut NV \$11/\$42

Languedoc, France

Mantanzas Creek Sauvignon Blanc 2017 \$8/\$30

Sonoma, California

Primarius Pinot Noir Rose 2017 \$10/\$38

Willamette Valley, Oregon

Injuste Grenache-Syrah 2016 \$9/\$34

Languedoc-Roussillon, France

Salasar Crémant de Limoux Brut NV \$44 (Bottle)

Languedoc, France

Gloria Ferrer Anniversary Cuvée 2010 \$82 (Bottle)

Sonoma, California

Executive Chef/Partner **Akhtar Nawab** Chef de Cuisine **Mel Aguilar**

A 20% gratuity will be charged to all parties of six or more